# 900XP

# Gas pasta cookers

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are gas pasta cookers, with one or two wells.

391111

EASY TO INSTALL
• Main connections are accessible from below the base of the unit.
• Access to all components from the front.
• Provided with a service duct to facilitate installation and can be mounted on feet or castors.
• ESD available as accessory to be installed separately: the energy saving device uses the heat still present in the water drained through the overflow to pre-heat the tap-in water up to 60°C, thus ensuring constant water boiling.

EASY TO CLEAN
• Boiling well in AISI 316-L stainless steel is seamlessly welded into the top of the appliance and guarantees high resistance against the aggressive environment caused by the salty hot water.
• One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
• Exterior panels in stainless steel with Scotch Brite finish.
• Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
• Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE
• The freestanding gas pasta cooker is the ideal appliance for restaurants needing to cook pasta, noodles of every type, rice, dumplings, vegetables and soups for large or small servings. The pasta cooker may also be used to steam small quantities of food with the use of optional accessories: perforated GN containers and lids.
• This unit does not require electrical connection.
• Unique ***EnergyControl*** feature: precisely regulates the boiling level and optimizes energy consumption.
• Individually controlled high-power burner (one for each well) positioned below the base of the well, pilot light and flame failure device for comfortable and safe operation.
• Easy to use control panel with safety gas cock, piezo ignition and water tap.
• Safety Thermostat to prevent the machine from running without water.

Electrolux

• The overflow guarantees the skimming of the foam and starches through the continuous water filling which is regulated through the manual water tap.
• Large drain controlled through a manual ball-valve for fast emptying of the well.
• Optional accessory: automatic basket lifting system through push button function allows to transform a regular pasta cooker into one with automatic basket lifting (upon termination of cooking cycle the basket is automatically lifted from the water). The electronic programmable functionalities make this unit a must for any kitchen wanting to standardize its cooking procedures. The unit consists of three stainless steel basket supports, each capable of holding one GN 1/3 basket, which may be placed individually on either the left or the right side of the pasta cooker or in combination with another unit on the opposite side to provide lifting for six single portion baskets (optional baskets to be ordered separately). Possibility to choose between the manual lifting or the programmable timed mode and to set up to nine cooking times through the digital control.
• All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

EASY TO MAINTAIN
• The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT
• 98% recyclable by weight.
• CFC free packaging.

*In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

| | **E9PCGD1MF0 391111** | **E9PCGH2MF0 391112** |
|---|---|---|
| **TECHNICAL DATA** | | |
| Power supply | Gas | Gas |
| Installation | FS on concrete base; FS on feet | FS on concrete base; FS on feet |
| Configuration | Free Standing | Free Standing |
| Capacity - lt. | 40 | 40 |
| External dimensions - mm | | |
| width | 400 | 800 |
| depth | 930 | 930 |
| height | 850 | 850 |
| height adjustment | 50 | 50 |
| N° of wells | 1 | 2 |
| Usable well dimensions - mm | | |
| width | 300 | 300 |
| depth | 520 | 520 |
| height | 260 | 260 |
| Thermocople safety valve | ● | ● |
| Temperature limiter | ● | ● |
| Maximum Well Capacity -lt | 32, 40 | 32, 40 |
| Power - kW | | |
| gas | 16.5 | 33 |
| Net weight - kg. | 62 | 115 |

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| | E9PCGD1MF0<br>391111 | E9PCGH2MF0<br>391112 |
|---|---|---|
| **INCLUDED ACCESSORIES** | | |
| DOOR FOR OPEN BASE CUPBOARD-ELUX | 1 | 2 |
| **ACCESSORIES** | | |
| 1 ERGONOMIC BASKET FOR 40L PASTA COOKER | 206237 | 206237 |
| 1 SQUARE BASKET FOR 40L PASTA COOKER | 206236 | 206236 |
| 2 GN 1/2 BASKETS FOR PASTA COOKERS | 927211 | 927211 |
| 2 PANELS FOR SERVICE DUCT (BACK TO BACK) | 206202 | 206202 |
| 2 PANELS FOR SERVICE DUCT (SINGLE INST.) | 206181 | 206181 |
| 2 SIDE COVERING PANELS H=700 D=900-ELUX | 216134 | 216134 |
| 2 SIDE KICKING STRIPS - 900 LINE | 206180 | 206180 |
| 2 SIDE KICKING STRIPS-CONCRETE INST-900 | 206157 | 206157 |
| 3 ERGONOMIC BASKETS FOR PASTA COOKER | 206233 | 206233 |
| 3 ROUND BASKETS FOR PASTA COOKERS | 927212 | 927212 |
| 3-GN 1/3 BASKETS FOR PASTA COOKERS | 927210 | 927210 |
| 4 FEET FOR CONCRETE INSTALLATION | 206210 | 206210 |
| 4 WHEELS (2 WITH BRAKE) | | 206188 |
| 6 ROUND BASKETS FOR PASTA COOKERS | 927213 | 927213 |
| AUTO.LIFTING(200MM)PASTA COOKER 900 ELUX | 206353 | 206353 |
| CHIMNEY UPSTAND 400MM | 206303 | |
| CHIMNEY UPSTAND 800MM | | 206304 |
| DOOR FOR OPEN BASE CUPBOARD-ELUX | 206350 | 206350 |
| DRAUGHT DIVERTER WITH 120 MM DIAMETER | 206126 | |
| DRAUGHT DIVERTER WITH 150 MM DIAMETER | | 206132 |
| ENERGY SAVING DEVICE-PASTA COOK. 700/900 | 206344 | 206344 |
| FALSE BOTTOM FOR 40L PASTA COOKER BASKET | 206238 | 206238 |
| FLANGED FEET KIT | 206136 | 206136 |
| FLUE CONDENSER FOR 1 MODULE DIAM.150MM | | 206246 |
| FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM | 206310 | |
| FRONT.KICK.STRIP F.CONCRETE INST.1000 MM | 206150 | 206150 |
| FRONT.KICK.STRIP F.CONCRETE INST.1200 MM | 206151 | 206151 |
| FRONT.KICK.STRIP F.CONCRETE INST.1600 MM | 206152 | 206152 |
| FRONT.KICK.STRIP F.CONCRETE INST.400 MM | 206147 | |
| FRONT.KICK.STRIP F.CONCRETE INST.800 MM | 206148 | 206148 |
| FRONTAL HANDRAIL 1200 MM | 216049 | 216049 |
| FRONTAL HANDRAIL 1600 MM | 216050 | 216050 |
| FRONTAL HANDRAIL 400 MM | 216046 | |
| FRONTAL HANDRAIL 800 MM | 216047 | 216047 |
| FRONTAL KICKING STRIP 1000 MM | 206177 | 206177 |
| FRONTAL KICKING STRIP 1200 MM | 206178 | 206178 |
| FRONTAL KICKING STRIP 1600 MM | 206179 | 206179 |
| FRONTAL KICKING STRIP 400 MM | 206175 | |
| FRONTAL KICKING STRIP 800 MM | 206176 | 206176 |
| GN 1/1 BASKET FOR PASTA COOKER | 927216 | 927216 |
| GRID SUPPORT FOR ROUND BASKETS | 927219 | 927219 |
| JUNCTION SEALING KIT | 206086 | 206086 |
| LARGE HANDRAIL(PORTIONING SHELF)400 MM | 216185 | 216185 |
| LARGE HANDRAIL(PORTIONING SHELF)800 MM | 216186 | 216186 |
| LID AND LID HOLDER FOR PASTA COOKERS | 206190 | 206190 |
| MATCHING RING FOR FLUE CONDENSER 150DIAM | | 206133 |
| MATCHING RING-FLUE CONDENSER 120-130DIAM | 206127 | |
| PAIR OF COVERING STRIPS FOR END ELEMENTS | 216234 | 216234 |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 | 927225 |
| SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE | 216044 | 216044 |
| SUPPORT FRAME TO HOLD 6 ROUND BASKETS | 960644 | 960644 |
| WATER COLUMN WITH SWIVEL ARM | 206289 | 206289 |

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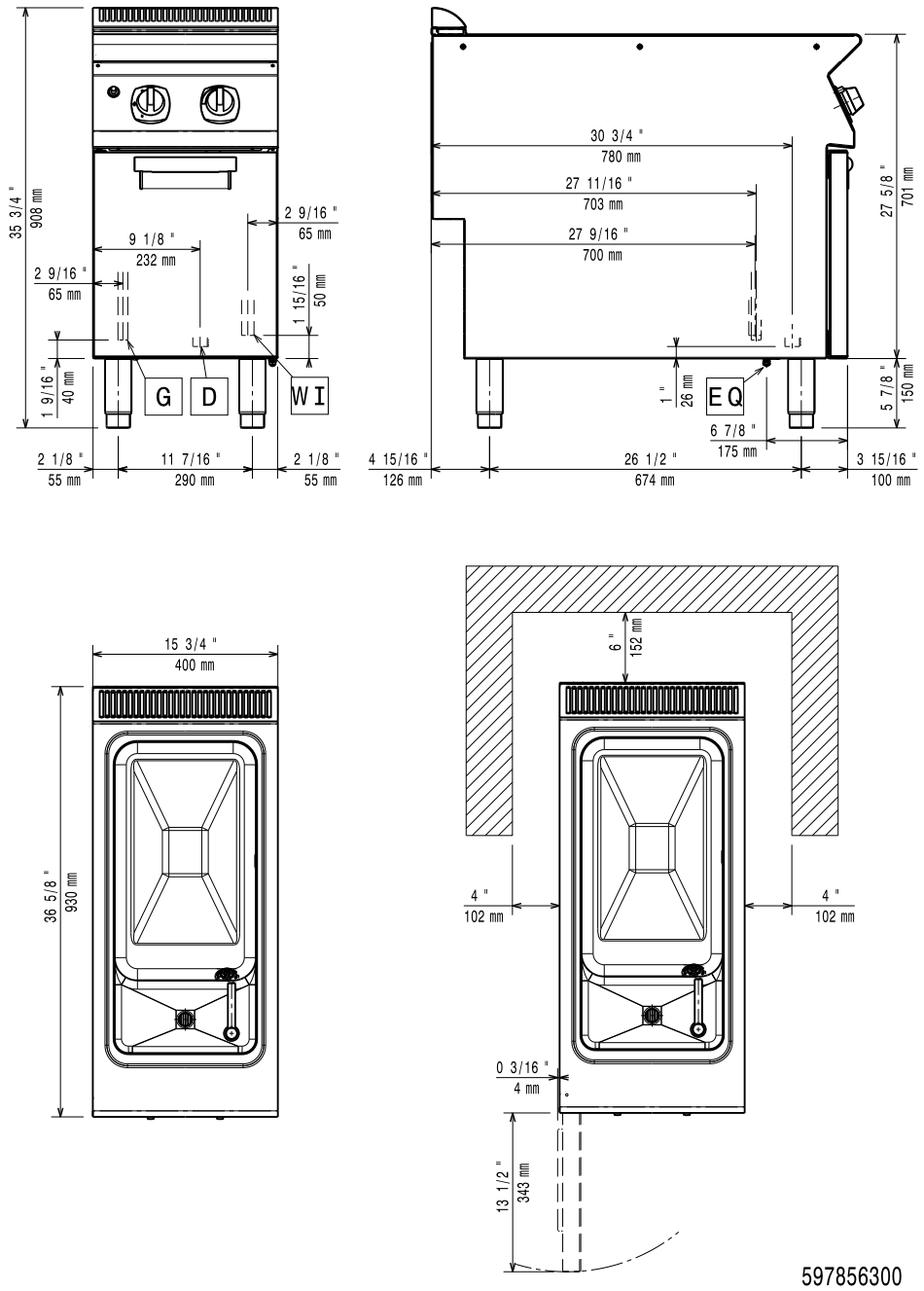


| LEGEND | E9PCGD1MF0<br>391111 |
|---|---|
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1" |
| G - Gas connection | 1/2" |

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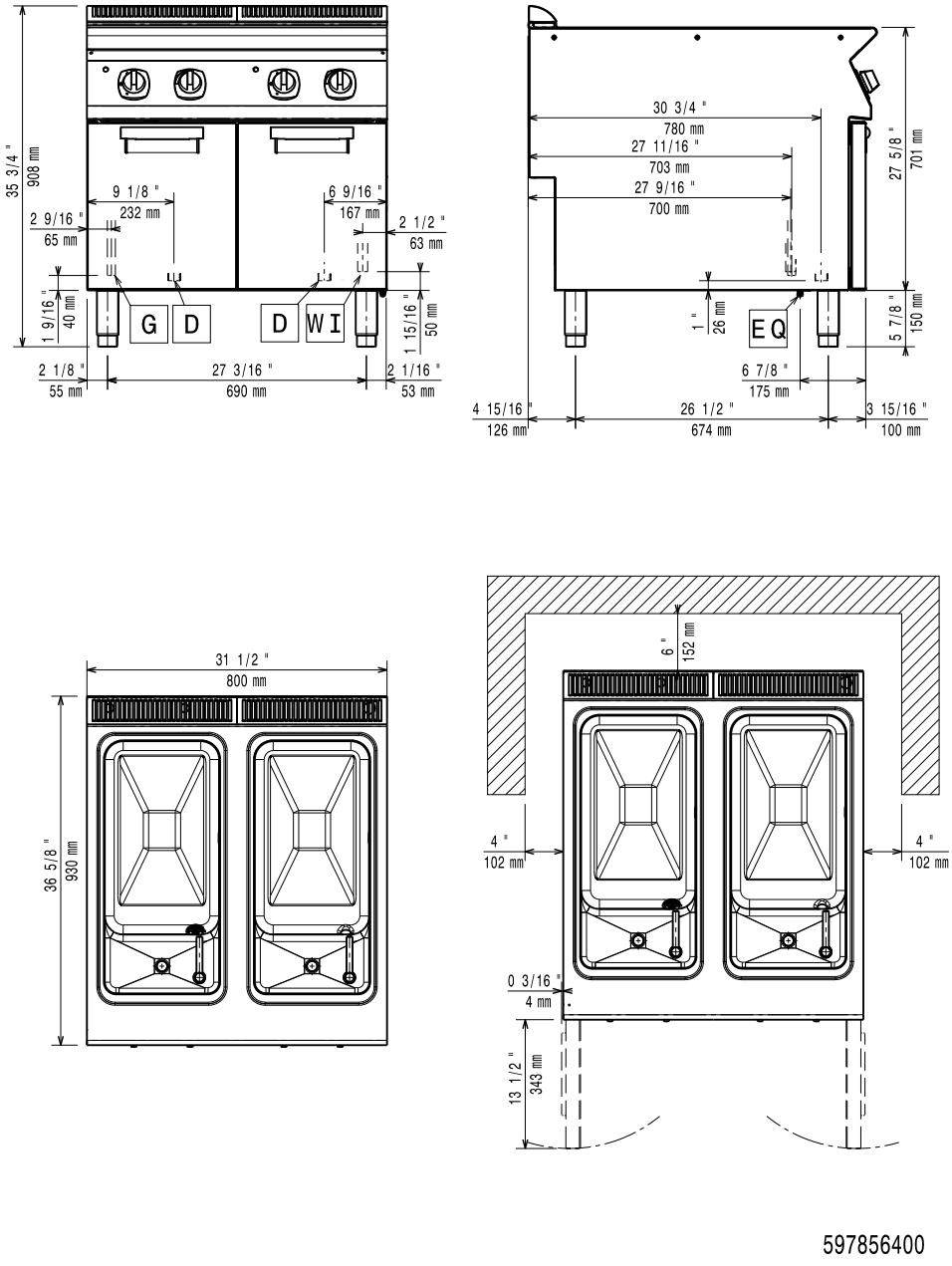


| LEGEND | E9PCGH2MF0<br>391112 |
|---|---|
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1" |
| G - Gas connection | 1/2" |

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